



For the Table

NEW SOUTH BRUSSELS SPROUTS
bacon lardons, shaved red onion, honey balsamic dressing 13

HALF BAKED OYSTERS
prepared in cast iron topped with spinach, artichoke, mozzarella cheese 22

GRILLED MARINATED SHRIMP
Blackened shrimp served on a bed of fresh greens 14

BLACKENED TUNA
served on Asian slaw with a house made soy glaze 16

FRIED GREEN TOMATOES
creole mozzarella, Conecuh, bacon, crab cream sauce 13

DEEP FRIED PIMENTO
breaded pimento cheese, apple bacon jam, candied onions 10

Roughage

CAESAR SALAD Romaine,
house made dressing, crostini, parmesan cheese 10

WEDGE SALAD
baby wedge, tomato, red onion, hardboiled egg, bleu cheese crumbles, bacon lardons, smoked bleu cheese dressing 12

CAPRESE SALAD
Mozzarella, seasonal tomatoes, basil, pesto, mixed greens and a balsamic reduction 14

MIXED GREENS sliced
apple, craisins, goat cheese, fried pecans, honey balsamic 11

SOUP DU JOUR 10
add protein to any salad
chicken...11 shrimp...13 4oz
filet...19

Signature Dishes

SHRIMP AND GRITS
stone ground cheddar grits, conecuh sausage and cream reduction 28

TENSAW TOURNEDOS
twin 4oz filet medallions, grilled shrimp, goat cheese scallion mashed potatoes, grilled asparagus, bourbon peppercorn sauce 43

HOOK TO TABLE
fresh fish, stone ground cheddar grits, bacon caramelized green beans, conecuh shrimp cream sauce 33

DUMBWAITER CHOP STEAK
12oz ground wagyu, goat cheese scallion mashed potatoes, sautéed onions, green and red bell peppers, house made brown gravy 29

Supper

DEEP FRIED PORK CHOP
served with collard greens, goat cheese scallion mashed potatoes and a house made brown gravy
Single Cut 30 Double Cut 38

DELMONICO 16OZ RIBEYE
served with daily features from the chef MP

STUFFED CHICKEN BREAST
airline chicken breast stuffed with spinach, and mozzarella served on a bed of ricotta spinach ravioli, asparagus and topped with a lemon butter caper sauce 37

POT ROAST ON A PLATE
braised short rib, goat cheese scallion mashed potatoes, baby carrots, bleu cheese crumbles 35

GRILLED RACK OF LAMB
butternut squash puree, sautéed rainbow chard, roasted pears and cranberries with maple rosemary balsamic reduction MP

MEAT AND POTATOES wagyu
flat iron, potato hash, sautéed bell peppers and onions topped with chimichurri 29

CUTTING BOARD
daily feature from the butcher, seasonal embellishments MP

CREOLE SEAFOOD PASTA
fettuccine, sausage, shrimp, crab, creole cream 34

VEGETABLE PASTA oil
based fettuccine pasta with seasonal vegetables 24

SEARED SCALLOPS on
a fresh bed of fennel and fruit, and arugula salad with a tarragon butter sauce 29

THE BANKHEAD
2 crab cakes and a fried green tomato on a bed of corn, tomato, red and green bell peppers with a creamy sriracha sauce 33

Embellishments

house cut fries 4
cheddar grits 4
goat cheese scallion
mashed potatoes 4

chefs vegetables 6
grilled asparagus 6
bacon caramelized green beans 6

DUMBWAITER RESTAURANTS, LLC RESERVES THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF SIX OR MORE. CHARGES MAY APPLY FOR SHARED OR SPLIT MEALS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **We do not guarantee any red meat cooked over Medium.** We will not do any 3rd party to go orders.

We are now offering an instant 3.5% discount for cash paying customers. Everything is priced at the cash discount rate. If you use another form of payment, you will not be taking advantage of the 3.5% cash discount and that difference will be added to your purchase amount. Checks can only be split 6 ways, anymore will be subject to a gratuity of 22%.